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JOE PRINTING. We have connected with our establishment a well selected JOB OFFICE, which will enable us to execute, in the latest style, every variety of Printing.

SUNBURY AMERICAN.

PUBLISHED EVERY SATURDAY MORNING, BY H. B. MASSER & E. WILVERT, SUNBURY, NORTHUMBERLAND COUNTY, PENN'A.

NEW SERIES, VOL. 1, NO. 47.

SATURDAY MORNING, AUGUST 26, 1865.

OLD SERIES, VOL. 25, NO. 47.

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UP DE GRAFF'S Eye and Ear Infirmary.

On the Square, Three Doors from Steel's Hotel, WILKES-BARRE, PA. THIS INSTITUTION is now open and furnished in the most costly style. Reception, Private and Operating Rooms, large and convenient, and well adapted. The Surgical department contains the finest collection of instruments in this country, and this collection will enable him to meet any and all emergencies in the most judicious manner. Upon the various forms of BLINDNESS, Cataract, Oculitis of the Pupil, Cross Eyes, Closure of the Tear Ducts, Inflammation of the Eyelids, Strabismus, &c., &c., and all other forms of Sore Eyes, Granulated Lids, Opacities of the Cornea, and Scrofulous diseases of the Eye, together with all the diseases to which the eye is subject. DEAFNESS—Will treat all the diseases common to the organ. Discharges from the Ear, Noise in the Ear, and other affections of the Ear, and in all cases, even where the Drum is destroyed. Will insert an artificial ear, answering nearly all the purposes of the natural.

Wistar's Balsam of Wild Cherry.

one of the oldest and most reliable remedies in the world for Coughs, Colds, Whooping Cough, Bronchitis, Difficulties of Breathing, Asthma, Hoarseness, Sore Throat, Croup, and every Affection of THE THROAT, LUNGS AND CHEST, including CONSUMPTION. WISTAR'S BALSAM OF WILD CHERRY. So general has the use of this remedy become, and so popular is it everywhere, that it is unnecessary to repeat its virtues. It works upon the lungs, and restores the system in the most judicious and voluntary testimony of the many who have been freed from suffering and restored to health. We can present a mass of evidence in proof of our assertion, that IT CANNOT BE DISCREDITED. The Rev. Jacob Sechler. Well known and much respected among the German population in this country, makes the following statement for the benefit of the afflicted: HAVEN, Pa., Feb. 15, 1859. Dear Sir—Having realized in my family important benefits from the use of your valuable preparation—Wistar's Balsam of Wild Cherry—it affords me pleasure to recommend it to the public. Some eight years ago one of my daughters seemed to be in decline, and little hope of her recovery were entertained. It was procured a bottle of your Balsam, and before she had taken the whole of the contents of the bottle she was a great improvement in her health. I have, in several instances, made frequent use of your Balsam, and it has been blessed by it. JACOB SECHLER.

POETICAL. THE WOULD-BE HERO.

An idle student sat and dreamed Of love and glory, And how, on some far distant day, He would earn a hero's name. Napoleon and Wellington, Aye, even Nelson too, Had not done more in honor's cause, Than this dreamer meant to do. But, as he sat and mused, there came A soft and rustling sound, Like summer breezes when they stir The rose-leaves on the ground. A spirit stood before him then, And of him stole a beam Of light, as she addressed him thus: "Fool! I, I know your dream!" "You would be rich, and vainly wish That I should give you aid; Go, profit by experience, For money must be made." "T'was, 'tis that I'm the god of wealth, And 'tis that I'm my name; Do not then see me 'lind, have wings, And 'tis I am lame!" "Consider well what this may mean, Trust not to others' eyes, For money, though 'tis slowly earned, Has wings by which it flies." There came a stately maiden And gazed with sparkling eye, Upon the listless student, Sitting so dreamily. "Up, rouse you, if for fame you pant, Nor idly sit and think, Ho who would 'pass the Rubicon, Must not pause on the brink." Then Pallas waved an Olive wreath, And touched the student's brow, But softly turned and whispered low, "Thou must not wear it now." "Go, win it in the field of toil, As other men have done, And then thou shalt with pleasure wear The honors thou hast won." Next Cupid, with a saucy smile, Addressed the hapless man, "Sir, 'tis equipped with wings, you see; So catch me if you can." "You'll want your riches and your fame, 'Tis I that I want, but a heart," Then laughing raised his little bow And shut a treaty draft. It scattered gold, destroyed the wreath, And round the dreaming youth, Who, drawing forth the arrow, found "Twas simply 'Truth."

POETICAL. I rather think there is.

"I rather think there is," said I, "there is evident some mistake. May I inquire if Mr. Smith's wife was Melinda Byrne, the eldest daughter of my father's great uncle?" The red faced girl the young lady's check she was as handsome as a picture—and she replied with courtesy: "She was not. You will, I hope, excuse me for the blunder I committed? We are all expecting my brother Henry from the army, and your blue clothes deceived me." "For which I shall always wear blue," I replied gallantly. "Allow me to introduce myself—I am Henry Parkwell of Squashville—and in making my best bow; I stumbled backwards over an ottoman, and fell amidst into a china cabinet, demolishing at least a dozen plates, and as many glass tumblers." I sprang to my feet—seized my bag, and without a word dashed out of the house. I knocked over a man who was passing at the moment, and landed myself on my head in the gutter. The man picked himself up, and said about Henry from the army, when a glare of the street lamp revealed to me the well known face of my John Smith. "Eureka!" cried I. "Allow me to inquire if your wife was Melinda, the eldest daughter of my father's great uncle Byrne?" "It is," he replied, grasping my hand, "and I am delighted to see you. But could I find it!—you needn't have come at a fellow so!" But I must cut my story short. He took me home with him; I had a good visit; I saw Melinda to my heart's content. Nay more—I met and was properly introduced to his little sister—and well I may have a new suit of clothes made—in the time that will be married—myself in them—to the young lady just alluded to.

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POLITICAL. COMPLETE RECORD OF THE PROCEEDINGS OF THE UNION STATE CONVENTION.

(From the Harrisburg Daily Telegraph.) Pursuant to notice given, the Union State Convention assembled in the Hall of the House of Representatives, at 12 o'clock on Saturday, August 20th, 1865. Hon. John Cameron, Chairman of the State Central Committee. On motion of Hon. Jeremiah Nichols, Hon. John Cessna, of Bedford, was elected temporary Chairman of the Convention, and upon taking the chair, delivered an address, which we make the following extract: "Brother and sister, we are gathered here to-day for the purpose of reorganizing our Government. True, the rebellion is over, the fighting has ceased, but the war is not ended, the spirit of rebellion still lives, and it is to-day active, insolent and defiant. The great object of the rebellion was the death of the republic, the dismemberment of the nation; that object has not been accomplished. Those who undertook it failed to accomplish their purpose by force of arms. They may succeed by means of management and appeals to the prejudices of the people at the ballot box. This may appear to be a harsh judgment. I would that I could believe otherwise. But the spirit that for thirty years and more has distracted our people, and disturbed the peace of the nation, in a bold attempt to make slavery the ruling power of the nation, and all other interests subservient to that end, which has wrought our wounded and mangled our dead on the field of battle after the battle was over—the same spirit which presided over the prisons at Andover, Libby, Belle Island and elsewhere—that which organized irresponsible bands of guerrillas—slow innocent women and children in railroad cars, poisoned fountains ever and impeded our commerce—dressed the assassin as it sped the ball to the brain of our late merciful, magnanimous and patriotic President, will not hesitate to seize the throat or stab the heart of the nation, and destroy, if possible, the noble old republic of our fathers, utterly regardless of the rights and interests of the people. Already these men in the South are organizing to send representatives of their kind to Congress. Their friends in the North are rallying for the same purpose. Allow them to succeed in their scheme and soon the rebel debt will be assumed, damages paid to rebels for injuries suffered by the war and money granted to rebel wounded and rebel widows. Under this load it is confidently expected by them that the good old ship of state will soon go down and the nation perish. Should this fail, our whole national debt would next be repudiated and the country ruined. It is to be avoided! Much of a correct answer to this question may depend upon your action to-day. Every dollar of rebel, municipal, State and national, contracted for the suppression of the rebellion, must and shall be paid at all hazards. Not one cent of rebel debt, damages or pensions shall ever be assumed or paid upon any pretext or for any reason whatever." AFTERNOON SESSION. The Convention re-assembled at 4 o'clock P. M., and was called to order by Mr. Cessna, President pro tem. PERMANENT ORGANIZATION. Mr. Carnahan, from the Committee of Permanent Organization reported that they had selected to preside over the Convention H. C. JOHNSON, of Crawford. THE PLATFORM. Mr. McVeigh, from the Committee on Resolutions, made the following report: "The Union Party of Pennsylvania, in State Convention assembled, declare: "That as representatives of the loyal people of the Commonwealth we reverently desire to offer our gratitude to Almighty God, whose favor has vouchsafed victory to the national arms, enabled us to eradicate the crime of slavery from our land, and to render treason against the Republic impossible forevermore; and next to Him, our thanks are due and are hereby tendered to our brave soldiers and sailors, who by their endurance, sacrifices, and heroic heroisms, have secured to their country Peace, and to the down-trodden every where an asylum of Liberty; who have shown that the war for the restoration of the Union is not a failure, and whose valor has proved for all time the

THE REPORT OF THE COMMITTEE HAVING BEEN READ, MR. CESSNA MOVED THAT THE WHOLE BE ADOPTED WITH THE EXCEPTION OF THE RESOLUTION MARKED ELEVEN, (11), AND THAT SEPARATE ACTION BE HAD ON THE RESOLUTION DESIGNATED AS NO. 11, WHICH WAS UNANIMOUSLY AGREED TO.

The resolution No. 11 was then separately considered. Mr. Todd offered the following amendment to the resolution reported by the committee: "Resolved, That this Convention, representing the loyal people of Pennsylvania, recognizes the claims of our citizen soldiers on our confidence and gratitude as superior to all others, and that in token of the sincerity of this declaration, it will nominate none as candidates for office who have not proved their loyalty and patriotism by services in the field against the enemies of the Republic." Mr. Todd demanded the yeas and nays on this amendment, and a vote was taken, with the following result: Yeas 111. The original resolution reported by the committee was then unanimously agreed to. NOMINATIONS FOR ADDITOR GENERAL. Mr. Cessna nominated Gen. HARRANFT. Mr. McCaw nominated J. A. HENSTAND. Mr. Blanchard nominated R. B. McCOMBS. Mr. Kalfus nominated Gen. CHAS. ALBRIGHT. Mr. Armstrong nominated Brig. Gen. J. L. GIFFORD. The convention then proceeded to ballot for a candidate for Auditor General with the following result, viz: John A. Hienstand received 38 votes. Brig. Gen. J. F. Hartraff received 63 votes. R. B. McCombs received 20 votes. Brig. Gen. Selfridge " 5 " Brig. Gen. Albright " 3 " Before the vote was announced the several gentlemen who had voted for Gen. Albright withdrew their votes and recorded them for Brig. Gen. Hartraff. At this stage of the proceedings, Major Sherk, of Lancaster, withdrew the name of John A. Hienstand and moved that Brig. Gen. Hartraff be nominated by acclamation. This motion was received with tremendous cheers, and Major General Hartraff was unanimously nominated as the candidate for Auditor General. SURVEYOR GENERAL. Mr. Carnahan moved that the Convention now proceed to the nomination of a candidate for Surveyor General, which was agreed to. Mr. Carnahan nominated Colonel James Campbell, of Cambria county. Mr. Bartholomew nominated Gen. James Nagle, of Schuylkill county. " Mr. Port nominated W. H. Markle, of Westmoreland county. Mr. Port nominated Price X. Blair, of Huntingdon county. BALLOT FOR SURVEYOR GENERAL. The convention then proceeded to ballot for a candidate for Surveyor General, with the following results, viz: Col. James Campbell received 92 votes. Brig. Gen. Nagle received 27 votes. Capt. Price X. Blair received 11 votes. The nomination of Col. James Campbell was made by unanimous consent. MISCELLANEOUS. TO DRY SWEET CORN. The question is asked, what is the best way to cure sweet corn? Usually prepare a good supply every year for winter, and do it in the following manner: 1. Prepare for a succession of crops every two weeks from the first of July to the 15th of July. That which ripens early in the best condition for eating, but is not yet dried, or just sufficient to scald the starch it contains; cut or scrape the corn from the cobs immediately, and spread it upon sheets placed on a tolerably flat roof inclining south or west, or upon a scaffold. If thus elevated from the ground it is not visited by flies. If put out, it should be early in the morning, by night it will be a dry as to be past danger from fermenting. If the night promises fair, it is best to spread a sheet over it and let it remain, or it may be taken in and the cloth spread on the roof. Two days more of good sun will complete the drying, which may be put into a bag and hung up in a dry airy place. Some dry in stoves and ovens, but in this way it is liable to be scorched—nor is it a sweet and good dried in this way, as when dried in the open air by the sun. 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